

BREAKFAST

Blueberry Muffins

PREP**15 mins****COOK****25 mins****SERVES****8 large muffins**

Ingredients

- ☐ 1 ½ cups all-purpose flour
- ☐ ¾ cup white sugar
- ☐ ½ teaspoon salt
- ☐ 2 teaspoons baking powder
- ☐ ⅓ cup vegetable oil
- ☐ 1 egg
- ☐ ⅓ cup milk, or more as needed
- ☐ 1 cup fresh blueberries
- ☐ ½ cup white sugar
- ☐ ⅓ cup all-purpose flour
- ☐ ¼ cup butter, cubed
- ☐ 1 ½ teaspoons ground cinnamon

Instructions

- 1 Preheat oven to 400 degrees F (200 degrees C).
- 2 Grease muffin cups or line with muffin liners.
- 3 Combine 1 1/2 cups flour, 3/4 cup sugar, salt and baking powder.
- 4 Place vegetable oil into a 1 cup measuring cup; add the egg and add enough milk to reach the 1-cup mark.
- 5 Mix this with flour mixture.
- 6 Fold in blueberries.
- 7 Fill muffin cups right to the top, and sprinkle with crumb topping mixture.
- 8 To Make Crumb Topping: Mix together 1/2 cup sugar, 1/3 cup flour, 1/4 cup butter, and 1 1/2 teaspoons cinnamon. Mix with fork, and sprinkle over muffins before baking.
- 9 Bake for 20 to 25 minutes in the preheated oven, or until done.

Tips

- These muffins are extra large and yummy with the sugary-cinnamon crumb topping. I usually double the recipe and fill the muffin cups just to the top edge for a wonderful extra-generously-sized deli style muffin.
- Add extra blueberries too, if you want!